

THE AMERICANO



FOR THE TABLE

ARTISAN BREAD
Smoked Butter - 6

FOCACCIA RIPIENA
Stuffed with Stracchino Cheese,
Potato, Pesto - 13

SALUMI & CHEESE BOARD
Chef's Daily Selection - 18

CAVIAR FRIES
Crème Fraîche, Shallot,
Chives, Cured Egg Yolk - 38

SALADS

THE AMERICANO WEDGE
Butter Bibb Lettuce, Marinated Tomatoes, Crispy
Lardons, Buttermilk Blue Cheese Dressing - 19

CAESAR
Gem Lettuce, Colatura Dressing, Parmigiano,
Garlic Crumble - 18

BURRATA
Pea Salad, Toasted Ciabatta, Almond
Truffle Froth - 21

APPETIZERS

SALT & PEPPER FRITTO MISTO
Shrimp, Calamari, Cherry Peppers,
Green Onion - 24

MEATBALL POMODORO
Stracciatella, Garlic Mollica, Basil - 18

OLIVE OIL POACHED OCTOPUS
Fingerling Potatoes, Olives, Capers - 22

BRAISED WAGYU BEEF CHEEKS
Vegetable Fregola, Pumpkin Seed "Togarashi" - 23

POLENTA "CREMOSA"
Seasonal Mushrooms, Truffle Sugo - 21

CHILLED SEAFOOD

HAMACHI CRUDO
Pickled Shallot, Taggiasca Olive, Tomato Water- 23*

TUNA TARTARE
"Chimichurri", Crispy Risotto, Black Garlic
Vinaigrette - 30*

SHRIMP COCKTAIL
Lemon, Cocktail Sauce - 30*

OYSTERS ON THE HALF SHELL
Daily Market Selection, Prosecco Mignonette - MP

HOUSEMADE PASTA

CAMPANELLE
King Crab, Ramps, Calabrian Chili "Scampi" - 42

AGNOLOTTI DEL PLIN
Braised Duck, Foie Gras Emulsion, Port - 32

POTATO GNOCCHI
Black Truffle, Chives, Peas, Parmigiano Reggiano - 38

TAGLIATELLE WAGYU BOLOGNESE
Tenderloin, Wagyu & Pork Ragu, Fontina Fonduta - 36

PASTA AL POMODORO
Chef's Signature Sauce - 24

STEAKS*

FLAT IRON / 10oz - 40

FILET / Petite 6oz - 50 / Center Cut 10oz - 60

RIBEYE / 16oz - 70

NEW YORK / 14oz - 60

BONE IN RIBEYE / 45oz - 155 Market Availability

WAGYU / 10oz - 85 Market Availability

SAUCES-5

- + Americano
Steak Sauce
- + Salsa Verde
- + Truffle Jus
- + Horseradish
Crema

SIDES

- + Charred Broccolini - 13
- + Potato Purée, Chicken Jus,
Crispy Shallot - 13
- + Heirloom Carrots, Truffle Honey,
Toasted Hazelnuts - 13
- + Roasted Wild Mushrooms - 13
- + Italian Fries, Roasted Garlic Aioli - 9
- + Macaroni Tre Formaggi - 13

ENTRÉES

ROASTED BLACK COD / Asparagus, Maitake Mushrooms, Calabrian Chili Glaze - 38*

SEARED FAROE ISLAND SALMON / Peas, Morels, Tarragon Salsa Verde - 34*

ROASTED HALF CHICKEN / Truffle Chicken Jus, Fingerling Potatoes, Prezzemolo "Chimichurri" - 32

SPICED DUCK BREAST / Charred Baby Kale, Sunchoke Purée, Cherry Jus - 38*



BY CHEF SCOTT CONANT

COCKTAILS

VERSACE ON THE FLOOR / Serrano Fresno Chili
Infused Vodka, Coconut White Balsamic, Mesquite
Honey, Basil-Olive Oil Foam - 20*

THE AMERICANO / A.G Perino Vermouth Classico,
Alchermes Apertivo, Tiki Bitters,
Cherrywood Smoke - 18

PEAS & THANK YOU / Melon-Infused Vodka,
Cucumber Acqua Fresca, Snap Pea Tincture - 19

SOFIA / Prosecco, Aperol, Hibiscus Infused
Tanqueray 10 Gin, Mediterranean Tonic,
Italian Bitters - 18

DRUNKEN WIFEY / Milagro Tequila, House-Made
Limoncello, Elderflower, Italian Herbs - 18

ALL GUCCI / Montenegro Amaro, Elijah Craig Rye
Whiskey, Chai Tea, Honey Bitters, Vino Rosso - 18

SOMMELIER'S PICKS BY THE GLASS

See the entire collection on our wine list.

BUBBLES

Franciacorta, Barone Pizzino,
Blanc de Blanc, Lombardy, Italy,
NV - 25

Prosecco, Lovo, Veneto, Italy,
2020 - 14

Lambrusco, Cleto Chiarli,
Emilio-Romagna, Italy,
2020 - 15

Sparkling, Piper, Sonoma
County, California, NV - 14

Champagne, Deutz, Aÿ, France,
NV - 25

ROSÉ

Pinot Noir, Cloudline Cellars,
Willamette Valley, Oregon,
2021 - 14

WHITE

Pinot Gris, Anne Amie,
Willamette Valley, Oregon,
2021 - 14

Pinot Grigio, Jermann, Friuli,
Italy, 2020 - 15

Fiano, Lapilli d'Avellino,
Campania, Italy, 2020 - 14

Chardonnay, Hartford Court,
Russian River Valley, California,
2020 - 20

Pinot Bianco, Cantina Tramin,
Südtirol, Alto-Adige,
Italy, 2018 - 14

RED

Pinot Noir, Ken Wright,
Willamette Valley, Oregon,
2020 - 18

Pinot Nero, Abbazia di
Novacella, Alto Adige, Italy,
2020 - 18

Chianti, DaVinci Riserva,
Tuscany, Italy, 2016 - 15

Cabernet Sauvignon, Justin
Vineyards, Napa Valley,
California, 2019 - 18

Cabernet Sauvignon, Buehler
Vineyards, Napa Valley,
California, 2018 - 19

Primitivo, Masseria, Salento
Primitivo Orion, Puglia, Italy,
2020 - 18

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Please be advised, we can only accommodate up to four payments per party. Parties of six or more will be subject to an automatic 20% gratuity.